

CLAIMS

1. Process for the production of a food product whereby an intermediate form of said food product comprises a pigment, which process comprises adding at least one enzyme that is effective in directly converting said pigment into a form which results in increasing the whiteness of at least part of the food product compared to the food product for which said enzyme is not added during its production.

2. Process according to claim 1 wherein the food product is made from flour, preferably wheat flour:

3. Process according to claim 1 wherein the food product is a dairy product.

4. Process according to any one of claims 1 to 3 wherein the pigment is a carotenoid.

5. Process according to any one of claims 1 to 4 wherein the enzyme is added as an enzyme preparation derived from a microorganism or produced in situ by a microorganism capable of producing said enzyme.

6. Process according to claim 5 wherein the enzyme is added as an enzyme preparation derived from or produced in situ by a bacterium, a fungus or a yeast.

7. Process according to claim 6 wherein the fungus belongs to the genus *Marasmius*, preferably *Marasmius scorodoni*.

8. A food product obtainable by the process according to any one of claims 1 to 7.

9. Use of enzymes that are capable of directly converting pigments into a form that results in an increased whiteness of at least part of a food product.

10. Use of enzymes capable of directly converting pigments for household detergents or in enzymatic stone bleach processes.